

Precautions

1. Always wear a heat resistant glove when touching the metal probe or cord during or just after cooking. **DO NOT TOUCH WITH BARE HANDS!**
2. Keep the metal probe and cord away from children.
3. Sterilize metal probe each time before use.
4. Do not expose the thermometer to: water, direct heat, a hot surface or direct sunlight. The above may cause damage to the electric circuit or components inside.
5. Do not use this thermometer in a microwave oven.
6. Moisture inside the plug-in opening of the thermometer will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.
7. **DO NOT USE THE CORD AND PROBE FOR OVEN TEMPERATURES HIGHER THAN 200° C OR 392° F.**
8. Do not dispose of batteries in fire. Batteries may explode or leak. Do not mix old and new batteries. Do not mix Alkaline, carbon-zinc (standard) or Nickel-Cadmium (rechargeable) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

When running the probe cable into an oven be sure to gently close the door to avoid crimping or severing the cable.

CAUTION: Moisture inside the plug-in opening of the thermometer will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.

Minimum Internal Cooking Temperatures as Recommended by the USDA*

Now comes the most important part - the minimum INTERNAL temperatures that food must reach to be considered safe eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may be different from the below:

Fresh ground beef, veal, pork 160°F / 72°C
Beef, veal, Lamb - roast, steaks, chops

*Rare **140°F / 60°C**
Medium Rare **145°F / 63°C**
Medium..... **160°F / 72°C**
Well Done **170°F / 77°C**

Fresh Pork - roast, steaks, chops

Medium..... **160°F / 72°C**
Well Done **170°F / 77°C**

Ham

Fresh (Raw)..... **160°F / 72°C**
Precooked (to reheat)..... **140°F / 60°C**

Poultry

Ground Chicken, Turkey **165°F / 74°C**
Whole Chicken, Turkey **165°F / 74°C**
Breast, Roasts **165°F / 74°C**
Thighs and wings **165°F / 74°C**

Fish - cook until opaque and flakes easily with fork.. 145°F / 63°C

Stuffing - cooked alone or in bird 165°F / 74°C

Egg dishes 160°F / 72°C

Leftovers, Casseroles 165°F / 74°C

*The USDA does NOT recommend RARE 140°F as a safe eating temperature.

One Year Warranty

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of original purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

TAYLOR Precision Products
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico
88001 USA

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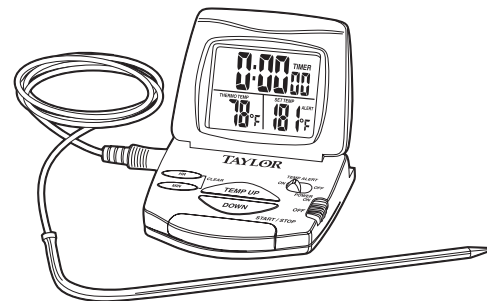
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TAYLOR®

1478

Digital Cooking Timer/Thermometer

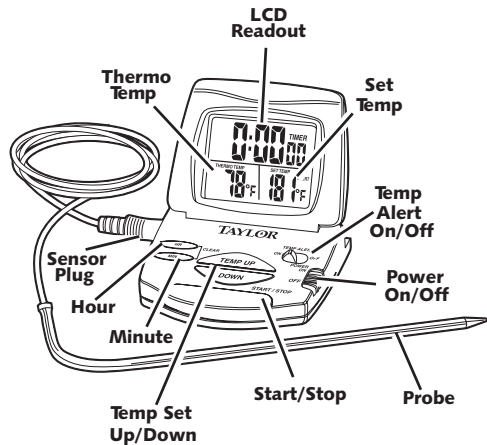
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Instruction Manual

Thank you for purchasing the Taylor® Digital Cooking Thermometer/Timer. Your Thermometer/Timer is an example of superior design and craftsmanship. This product helps to eliminate over-cooking or under-cooking foods. Presetting to the recommended cooking temperatures and/or cooking time is simple and ensures that food will be cooked to your preferred taste. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.

FIG. 1



Battery Installation

The thermometer operates on 2 AAA alkaline batteries (included). There is a strip under the battery cover to prevent battery drain in shipping. Please remove the strip before continuing with these instructions (you may need to remove the battery compartment cover to avoid breaking the strip). If readings grow dim or irregular, the batteries may need to be replaced. To replace the batteries:

1. Use 2- AAA alkaline batteries (as installed). Always replace both batteries at the same time; do not combine old and new batteries.
2. Remove the battery compartment cover, located on the back of the unit (FIG. 2).
3. Remove the old batteries from the battery compartment.
4. Place the new batteries into the compartment as indicated by the polarity symbols marked inside the battery compartment.
5. Replace the battery compartment cover.

General Operation

1. Preheat the oven to desired cooking temperature.
2. Sterilize the metal probe by inserting it into an appropriate solution such as boiling water for several minutes.

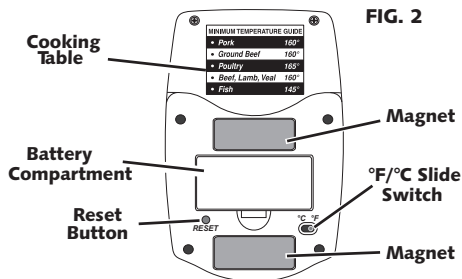
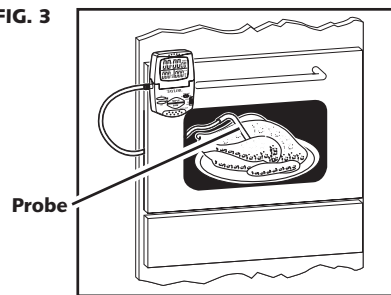


FIG. 2

General Operation (continued)

FIG. 3



3. Turn unit on with switch located on the side. Select °F or °C temperature scale by moving the slide switch on the back of the thermometer.
4. Insert metal probe into the center of the food to be cooked (not in contact with bone) and place the food into the oven. The probe cord will be held in place by the oven door (FIG. 3).
5. Make sure the sensor plug (FIG. 1) on the other end of the cord is plugged into the thermometer. The internal temperature of the food can now be seen on the display under Thermo Temp.
6. Adjust the time and temperature by pressing the appropriate buttons. Press and hold for speedy setting or tap for fine adjustment. To clear the time setting, press HR and MIN buttons simultaneously. To clear the time and temperature settings, press the RESET button on the back of the thermometer. See the cooking table (FIG. 2) for recommended temperatures and times to prepare various meat and fowl.

General Operation (continued)

7. Turn TEMP ALERT on for audible alarm. Press the START/STOP button to begin timing. The thermometer alarm will automatically sound when the inner temperature reaches your preset temperature.
8. Press the START/STOP button and the alarm will stop temporarily. The alarm will produce a 5 second reminder beep every minute for 5 minutes until you turn it off. To turn the alarm off, slide the TEMP ALERT switch to the OFF position.
9. When the food is ready, remove the metal probe from the meat with a heat resistant glove. DO NOT TOUCH THE PROBE OR CORD WITH YOUR BARE HAND!
10. Wash the metal probe with hot soapy water. Keep out of reach of children.
11. In order to preserve the battery, slide the ON/OFF switch (FIG. 2) to the OFF position when not in use.

Use of Timer Only

1. Turn unit on.
2. Press Hour (HR) and Minute (MIN) button to set time. Press and hold for speedy setting.
3. After time elapses, alarm sounds for 1 minute. Press START/STOP to turn the alarm off.
4. Press HR and MIN buttons simultaneously to clear time set.